

# Ja Janusz

- Gravity **15.7 BLG**
- ABV **6.6 %**
- IBU **32**
- SRM **4.8**

## Batch size

- Expected quantity of finished beer **20 liter(s)**
- Trub loss **5 %**
- Size with trub loss **21 liter(s)**
- Boil time **60 min**
- Evaporation rate **10 %/h**
- Boil size **25.3 liter(s)**

## Mash information

- Mash efficiency **75 %**
- Liquor-to-grist ratio **3 liter(s) / kg**
- Mash size **18.6 liter(s)**
- Total mash volume **24.8 liter(s)**

## Steps

- Temp **62 C**, Time **30 min**
- Temp **73 C**, Time **45 min**
- Temp **76 C**, Time **10 min**

## Mash step by step

- Heat up **18.6 liter(s)** of strike water to **69C**
- Add grains
- Keep mash **30 min** at **62C**
- Keep mash **45 min** at **73C**
- Keep mash **10 min** at **76C**
- Sparge using **12.9 liter(s)** of **76C** water or to achieve **25.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Weyermann - Pilsner Malt	6.2 kg (100%)	81 %	5

## Hops

Use for	Name	Amount	Time	Alpha acid
Mash	Centennial	5 g	---	8.6 %
Dodane w trakcie wyśładzania.				
Boil	Centennial	25 g	50 min	8.6 %
Boil	Falconer`s Flight	15 g	30 min	10.6 %

## Yeasts

Name	Type	Form	Amount	Laboratory
Mangrove Jacks M36 Liberty Bell Ale Yeast	Ale	Slant	1000 ml	Boat Brewery

## Extras

Type	Name	Amount	Use for	Time
Fining	Mech irlandzki	8 g	Boil	10 min
Mech uwodnić w 100 ml ciepłej wody.				